

## OPERATING SPECIFICATION

### Concentration Measurement:

Alcohol:	0...12% v/v (0...10% w/w)
Repeatability:	+/-0.02 v/v
Real Extracts:	0...30 Ew
Repeatability:	+/-0.02 Ew
Original Extracts:	0...30 °Plato
Repeatability:	+/-0.02 °Plato

### CO<sub>2</sub> Measurement

Measurement range:	0...6 v/v (0...12 g/l)
Reproducibility:	+/- 0.025 v/v (+/- 0.05 g/l)

## TECHNICAL FEATURES

Product temperature:	-5°C...+90°C (23°F...194°F) for UR29S -5°C...+35°C (23°F...95°F) for UC09
Line pressure:	max 10 bar (145 psi) at 20 °C (68 °F) max 8 bar (116 psi) at 105 °C (221 °F) Special version for pressures up to 15 bar (217 psi) at 100 °C (212 °F)
Degree of protection:	IP67 from EN60529
Power supply:	AC 85V...264V ±10% 50...60Hz, 60VA DC 24V ±10%, 10A max
Digital interface:	RS485 for connection to M8, MP06 receivers. Profibus DP, MODBUS/TCP, ETHERNET/IP, PROFINET
Process connection:	Tuchenhagen Varivent type N

Please refer to the technical datasheet for further data.

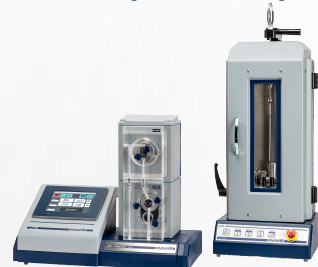
### More products for the Beer Industry

#### UR24 Process Refractometer



In Line – Wort Cooking – Plato

#### LP10 Laboratory Beer Analyzer



Laboratory – Alcohol, Extract, Plato, CO<sub>2</sub> and Oxygen

#### LP20 Portable Beer Analyzer



At Line – CO<sub>2</sub> / O<sub>2</sub>

ZZ2001318E

**maselli**  
PROCESS ANALYZERS



# BA06

## IN LINE BEER ANALYZER

ALCOHOL, PLATO, EXTRACT AND CO<sub>2</sub> FOR THE BEER INDUSTRY



**maselli**  
PROCESS ANALYZERS

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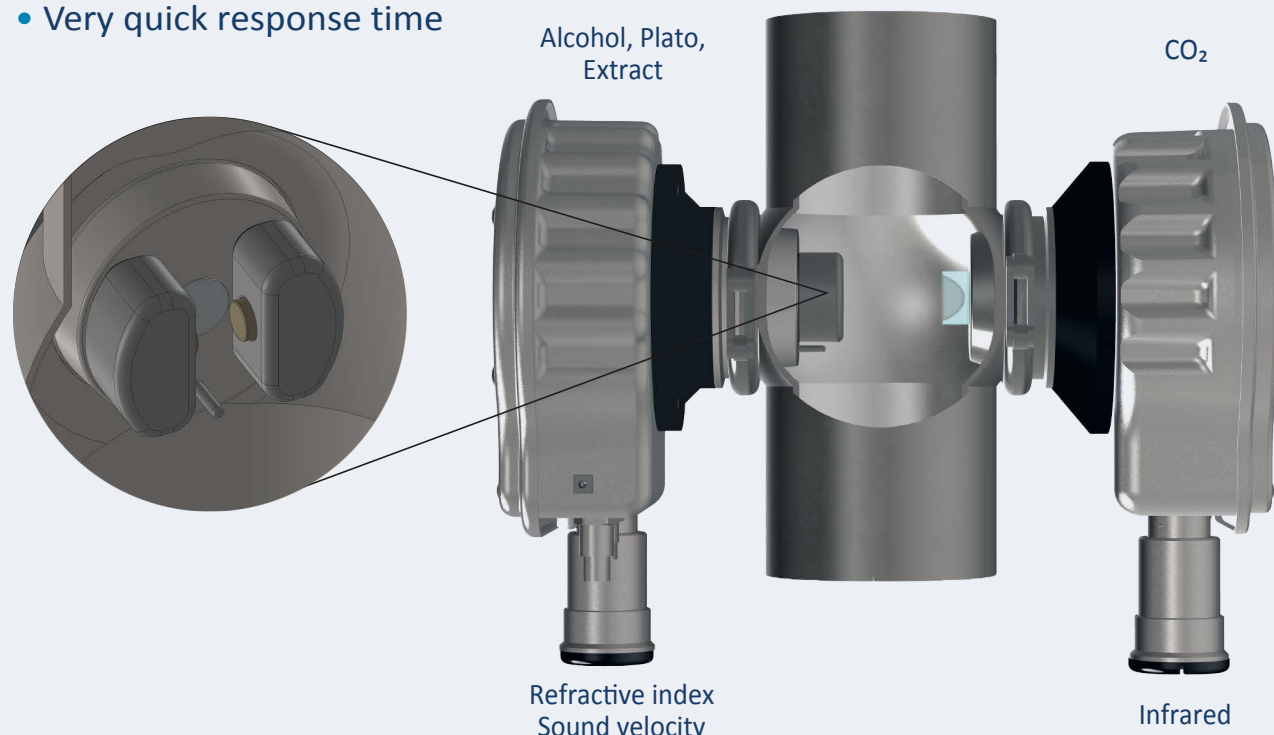




# BA06

## BENEFITS AND PAYBACK

- 100% in-line installation
- No need of by pass or bypass pump
- No risk of contamination of the beer
- Easy installation with 1 single Varivent fitting
- No moving parts
- No maintenance with optical technology
- No need of daily adjustment vs the laboratory
- Very quick response time



## EQUIPMENT CONFIGURATIONS

The **beer analyzer BA06** is the only real on line system for the continuous analysis of the beer. In fact, due to its unique construction, the Maselli sensors are measuring the beer when flowing in the main piping with **no need of any bypass or bypass pump**. This configuration is able to guarantee the best hygienic conditions eliminating any risk of contamination.

The whole system, including Alcohol, Plato, Extract and CO2 sensors, **may be installed in one single**

**Varivent** fitting reducing dramatically the installation costs: as well, the sensors may be easily connected to the MP01 or MP02 receivers designed for user friendly interface.

There are **no moving parts** in the equipment making it very robust and practically **maintenance free**: as well, the new optical CO2 sensors based on the ATR infrared principle eliminates the need of the expensive maintenance on the traditional pressure / temperature analyzers.

**BA06**  
Only CO<sub>2</sub>



**BA06**  
Alcohol, Plato, Extract



**BA06**  
Alcohol, Plato, Extract and CO<sub>2</sub>

## FIELD CONTROL PANEL

### MP06 Receiver

MP06 is the new control panel for Maselli in line beverage analyzers: robust IP67 construction in a quick installation and implementation package.

By means of a touch screen panel, the operator may navigate through the intuitive software in order to monitor the trends, to handle the alarms and to make decisions about process control.

The innovative MP06 design is based on web server philosophy so that either using the ethernet network of the plant or simply a smartphone as hot spot, it is possible to enable a remote connection useful for trouble shooting or training.



**MP06**

## LABORATORY SUPERVISOR

### M8

The software is M8 based, the current state of the art multi line lab software which provide a complete overview of the production data.

Find a summary of all alarms that allows you to manage from one central location and quickly take action. Move beyond simple alarm notification and to gain true insight to help you address issue. View trends easily, check previous production data, directly monitor soft drinks productions.

